



Spanish menu

Starters

Serrano ham with melon
Mild goats cheese from Burgos with pickled pears
Salad of mixed leaves with croutons and herbs
Tomato salad with mild onions and fruity vinegar

Soups

Majorcan soup of fine cabbage, root vegetables, tomatoes and red pepper

Vegetables

Stewed pumpkin with saffron and basil
Grilled peppers with anise and roasted almonds
Sautéed mangetouts with celery

Sides

Steamed white rice
Spanish fried potatoes with herbs

Main

Coalfish Basque with grilled leek
Crispy roast suckling pig with confit of aubergine
Grilled octopus with olives and fennel

Chesse

Selection of Spanish cheese

Sweets

Catalan cream
Selection of Spanish fruit
Spanish sponge cake with coco

Per person: 44,00 €



Italian menu

Starters

Bruschetta with marinated tomatoes and Parma ham
Roman salad with parmesan cheese, capers, anchovies and croutons
Mozzarella cheese with a spicy cream and basil

Soups

Minestrone with seasonal vegetables, herbs and rice

Vegetables

Spinach beet with dried tomatoes and sesame
Broccoli with almonds and polenta

Sides

White Risotto
Potato Gnocchi
Penne Rigate Pasta with al arrabiata sauce

Main

Scalopine Milanese
Saltimboca a la Romana in sage cream
Poulard in Marsala cream

Cheese

Selection of Italian cheese

Sweets

Panna Cotta with berries
Caramel cream with mango fruit
Sicilian "Baba" cake
Tiramisu

Per person: 44,00 €



German Buffet

Starters

Selection of local ham
Roast beef with fine tartar sauce
Smoked and pickled from lakes and rivers
Garden salad with leaves of herbs
Yoghurt dressing, Vinaigrette

Soups

Pumpkin soup
Essence of beef with vegetables and "Fädle" noodles

Sides

Bread dumpling
Mashed potatoes
Risotto of pearl barley

Main

Crispy roasted pork from the "Havelland" with fine cabbage
Sheatfish goulash with steamed peppers and cucumber
Boiled filet of beef with horseradish and capers

Cheese

Selection of German cheese

Sweets

Plum cake
Bavarian cream
Strawberry mousse
Cherry compote

Per person: 44,00 €



Asian Buffet

Starters

Salad of sprouts and vegetables with Shiso cress
Green asparagus with baked chicken and sesame

Soups

Khao Soy-
Coco curry soup with chicken meat and herbs

Vegetables

Grilled Shitake mushrooms marinated in clear soy sauce with vegetables from the
Wok

Sides

Potato-poppy curry
Basmati rice

Main

Green beef curry with apple slices
Redfish with a Panko- almond crust
Grilled Tofu in pink berry pepper oil

Sweets

Green tea mousse
Baked ginger plums

Per person: 44,00 €